

PROFESSIONAL UNFIRED PRESSURE VESSEL MAKER

INTRODUCTION

Extractor vessels are specialized equipment used in the food industry for extracting valuable components from raw materials. These vessels are designed to efficiently separate desired substances from semi-solid food sources using liquid solvent.



**CUSTOMIZED
SOLUTION**

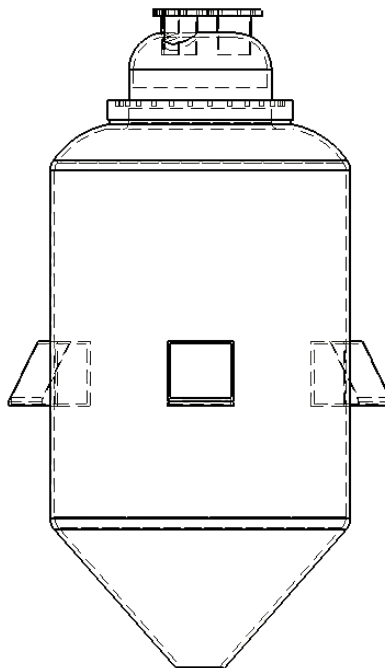


**DOSH
APPROVED
DESIGN**

EXTRACTOR

KEY FEATURES:

- **Construction** : Typically made of stainless steel (SUS304 or SUS316L) to ensure food-grade quality and corrosion resistance.
- **Design**: Can be vertical or horizontal cylindrical vessels with conical or arched bottoms and lids, often equipped with legs and adjustable screws.
- **Functionality** : Multi-funtional capabilities, including extraction, concentration and recycling of non-volatile substances.
- **Temperature control** : equipped with electric heaters and temperature controllers for precise heat management during extraction.
- **Pressure control** : some models operate under vacuum conditions for low-temperature extraction of heat-sensitive substance.
- **Capacity** : Available in various sizes, typically ranging from 500 to 2000 liters for different production scales.
- **Additional components** : often include condensers, oil-water separator, and filtration systems for complete processing



2D SKETCH



3D ILLUSTRATION



ENGINEER ☒ DESIGNER ☒ FABRICATOR ☒

PROFESSIONAL UNFIRED PRESSURE VESSEL MAKER

SPECIFICATION

DESIGN CODE

- ASME Section VIII Division 1
- BS EN 13445

MATERIAL

- STAINLESS STEEL 304
- STAINLESS STEEL 316

CONTACT

US NOW



+07-288 2287 (Admin)



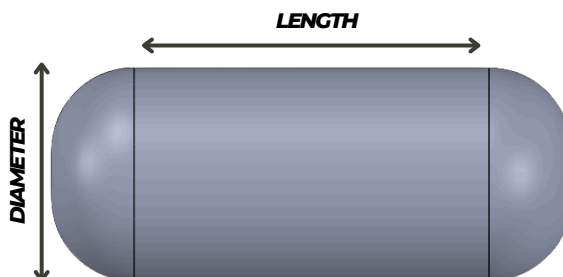
admin@acolite.com.my/
enquiry@acolite.com.my



KAWASAN PERINDUSTRIAN
MAJU JAYA

MATERIAL ADVANTAGES:

- **Corrosion Resistance:** Stainless steel does not rust or corrode easily, making it ideal for use in environments that deal with liquids and food products, especially those that are acidic or contain salts.
- **Hygienic:** The smooth surface of stainless steel prevents bacteria and other contaminants from accumulating, which is essential for food safety. It also allows for easy cleaning and sanitization, a crucial aspect of food processing.
- **Durability:** Stainless steel is strong and can withstand high pressures and temperatures, which is important in many food processing applications.
- **Temperature Resistance:** Stainless steel tanks can handle both very high and very low temperatures, making them suitable for processes like heating, cooling, and fermentation.



| Technical Data | | | | | |
|------------------|-----------------|-------|-------|-------|-------|
| Model number | | EX-10 | EX-15 | EX-20 | EX-25 |
| Volume capacity | (L) | 1000 | 1500 | 2000 | 2500 |
| Material | | | | | |
| Shell | Stainless steel | | | | |
| head | Stainless steel | | | | |
| Vessel Dimension | | | | | |
| Diameter | mm | 900 | 1100 | 1200 | 1320 |
| length | mm | 2200 | 2200 | 2200 | 2200 |

In view of our constant endeavour to improve quality of our products, we reserve the right to alter or change specification without prior notice. All photographs shown in this publication are representative in purpose and to be used for reference purpose only. With this information is given in good faith, no warranty or representation is given concerning such information which must not be taken for establishing any contract or other commitment binding on TESB.

For actual details and specifications, please refer the TESB offer document.



ENGINEER ☒ DESIGNER ☒ FABRICATOR ☒

www.acolite.com.my



SUBSIDIARY OF ACOLITE HOLDING GROUP